LEA & PERRINS' SAUCE

THE ORIGINAL WORCESTERSHIRE.

JOHN DUNCAN'S SONS, Agents, NEW YORK.

Don't waste good eggs and

good salad oil by using poor

Colburn's

Mustard

and have your salad-dressing

10c at your grocer's. Colburn's Pep-

per and Spices 5c and 10c-your money

The A Colburn Co Philadelphia

For Long Journeys

COMPANY'S

Extract of Beet

Far better as a refresher

and stimulant than alcohol.

A Bracer without reaction.

LIEBIG

Jabasco

13TH AND G N.W.

"ONE DROP WORKS WONDERS"

Soups, Salads, Oysters, Clams, Fish, Lob-

sters, Chops, Roasts, Sauces, Gravies, etc.
It imparts a delicious flavor, gives a keen appetite and stimulates the digestion.
Ask your dealer for McILHENNY'S

JNO. MILLER & CO.

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Orders promptly filled.

FREE-Write for interesting booklet of new and unique rec McILHENNY'S TABASCO, New Books, La.

Tabasco, the original and best.

To invigorate and fortify

the system for exertion use

oack if you don't like them.

mustard. Use

GOLD MEDAL Pan-American Exposition.



For the quick preparation of a delicious drink, for making Chocolate Icing or for flavoring Ice Cream, Lowney's"Always Ready SWEET CHOCOLATE POWDER has no equal. The full chocolate quality and properties are present, unadulterated and unimpaired. ja26, fe9, 23, mb8, 22&ap5



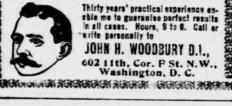
CULMBACHER

-Its ingredients are the purest. Its brew-ers are masters of the Healthful. The equipped modern making brew. 24 pts. for brew. \$1.25.

Washington Brewery Co., 4th and F Sts. N.E. 'Phone E. 254 **自由的现在形式的**自由的现在分词使用的自由的自由的

PIMPLES

If your skin is oily or dry, irritated or inflamed, and your complexion is clouded with pimples, blackheads, large pores, blotches or any other em-barrassing, humiliating or disfiguring blemish or affection, I permanently and safely cure all of these conditions, speedily restore the skin to a healthy, natural state, clear and beautify the complexion.



THE WATCH or CLOCK need repairing. it'll be done best here. Uncle Sam's finest clocks are repaired by us. Cleaning, \$1. Mainspring, \$1. 6. Hutterly, 632 G ST. N.W.

Abdulla Millik was considerably dissatisfied. He was also restless, nervous and apt to jump when addressed suddenly. When a native gets "nerves" you may denerves might have been attributed to a conscience but for the fact that that uncomfortable appendage had died prematurely while he was young. So far, his betrayal of Meredith had netted him exactly five rupees and a number of promises. Four of the former a nautch girl had taken with a high hand, and the other one-which had only escaped a like fate by being securely hidden in a fold of his dhotee-consoled him for the loss of the rest by getting him comfortably drunk.

The news of the attack on the doctor b Aguf the Red, happening as it did within

three ounces of oplum and an ugly-looking sheath-knife, warranted
"Made in Sheffield, England." As the
Sahib, from reports, showed no immediate intention of dying, our friend thought it would be advisable to conclude the barwith Stubbs on a casual stroll toward Nag-davee sereet, when a gharrie drove up—and Meredith Sahib stepped out! That was shock No. 2. It rattled him so badly that he hardly noticed Stubbs, who bounded forward to meet his master with a howl of delight, which changed to a growl and a snap as the doctor stooped toward him. The Sahib drew his hand away quickly, with an expression of surprise, and the dog slunk behind Abdulla with a bristling

which the sap is obtained by boring or tapping the trees in early spring just before the buds start and allowing the sap to escape as it flows upward. The sap thus obtained is of a brown color, and by evaporation and condensation by artificial heat it is made to yield sugar in both a crysdue from the crystaled sugar is used as due from the crystalled sugar is used as maple syrup, the syrup par excellence for griddle cakes, waffles and muffins. Algriddle cakes, waffles and muffins. Although the tree is not generally cultivated purposely for the production of sugar, and there is very little labor and expense necessary to procure the sugar and syrup, yet the amount obtained, even under most favorable conditions, is limited to a quantity which places it among the luxuries in the general markets, not so much on account of its cost as its scarcity.

Maple Sugar and Syrup.

The maple sugar industry is confined to

comparatively small area in Canada and

the northern part of the United States. The sugar maple (acer saccharinum), from

general markets, not so much on account of its cost as its scarcity.

There is said to be no chemical difference between maple sugar and that derived from cane or beet, but the presence of certain ethereal substances in maple sugar give it the peculiar flavor. On account of its agreeable taste it is well liked as sweetmeat or accompanying any foods which may be improved by its characteristic flavor; but because of its distinct flavors it is not preferred to the purified cane sugar for the ordinary sweetening purposes. The slightly laxative properties of maple sugar and syrup are probably due to the presence of the ethereal substances.

One tree will yield from two to six pounds of sugar in a season; a pound of sugar being produced from four gallons of sap.

ap. The length of the maple sugar season is The length of the maple sugar season is uncertain. In order to obtain the finest quality of sugar and syrup the sap must be "run off" before the buds and foliage have time to start, and a few warm days will force them out. After their appearance the sap yielded is poor in quality. The ideal sugaring off weather is declared to be, "alternating warm days and frosty nights."

be, "alternating warm days and frosty nights."

We are accustomed to regard sugar—and more particularly maple sugar—in the light of a luxury, a flavoring agent and pleasing addition to foods—we have not been, until recently, shown that it was of any importance as an allmentary principle, but on the other hand been warned of the but on the other hand, been warned of the injury from its excessive use and taught to regard it as a non-essential until we quite believe it a pernicious disturber in

he human economy.

There is, perhaps, no other element, unless we except starch, that enters so largely into all food materials except meats, as sugar. In a mixed and unrestricted diet there is sufficient amount of this substance in natural form and condition to supply all physical needs, as sugar is an economical food because of its ready solution and complete absorption, sugar probably never failing to enter the blood to the last grain and it needs no previous digestion, especially grape-sugar, which is termed a "pre-digested" carbonate.

On account of its easy and complete as-

similation and having no waste there is great danger of our overburdening our systems with an excess of concentrated food if we augment a sufficient natural supply with any considerable amount of sugar classed as "products of forced in-

The too free use of sugar of commerce when mixed with other foods in which nature has distributed a greater or less amount of saccharine matter will generally give rise to acidity and flatulence in dys-peptic persons by promoting acid fermentaion in the alimentary canal.

Sugars and sugar syrups deserve consideration and use as food when, of necessity, the diet must be deficient in most every respect of such foods as will furnish natural sugar, or sufficient proportion of other force producers, fat and starch—which rank above sugar in this respect. Such a con-tingency may be met in cold climates where ong wintners and outdoor labor demand a diet well supplied with free fuels. It is a very noticeable fact that people who live in sugar camps or in sections where maple sugar, syrup and maple candy are plentiful and who indulge freely in these "during the eason," gain considerably in weight and thrive mightily.

The injurious effect of an excessive and unnecessary amount of sugar in our thus set forth by one authority: "We must consider that sugar is pure fuel with no waste matter in it and every particle of it must burn up in the system as sugar. Now, where there is much sugar consumed it has a tendency to prevent the burning up of other foods and this leads to serious consequences. If, however, the quantity of food is reduced in proportion to the amount of sugar used, then there is no waste material for the system, or at least it reduces the waste as well as the tissue-forming foods. If other foods are not proportionately reduced according to the amount of sugar consumed, there may be congestion of the liver, disturbances of the digestion, excessive accumulation of fat and finally dia-betes. If the food be reduced according to the sugar then there will likely be constipa-

"If sugar is not quickly disposed of it will turn to vinegar, and in doing this it is likely to arrest digestion, and if the food is not properly digested decay sets in, which produces poisonous gases, besides other decomposing substances that are likely to poison the system, causing languor, head-ache, rheumatism and many other all-

A long array of damaging evidence, and under certain conditions indisputable, but does not prove that our forefathers were not wise in their generation and kind not wise in their generation and kind when they sought to enrich their primitive diet-ary by adding to it the transformed sap of the sugar maple. In all probability they sought to satisfy a physical need, their supply of force-producing foods being de-cidedly limited compared to our own in winter. Hence what was actual food to them has become, in most instances, a mere accessory with us; therefore we will treat it is an accessory, and in using maple sugar and syrup regard it as something to please the taste rather than nourish the

Maple Sugar Sauce No. 1. Put half a pint of maple syrup over the fire; let it simmer and skim until clear. Cream together a third of a cup of butter and a teaspoonful of cornstarch, with a grating of nutmeg. Pour over this enough of the hot syrup to dilute the mixture, Spiced Fruit.

then turn all into the double boiler and stir and cook until clear and thick, then Table and Kitchen.

Maple Sauce No. 4 Put one cup of sugar in a saucepan with a cup of water, simmer and skim. Put four tablespoonfuls of butter, one of cornstarch and yolk of an egg in a bowl and beat to a and yolk of an egg in a bowl and beat to a cream; dilute with the hot syrup, then pour all into a saucepan and stir and cook until it thickens; remove from the fire and add a little vanilla or sherry, and serve.

Maple Custard. Break four eggs into a bowl or saucepan and beat them a few minutes, then add a cup of rolled maple sugar, one tablespoor ful of cornstarch, a pinch of salt and a grating of nutmeg, beat all together until smooth and thick, then add two quarts of warned milk, and when thoroughly mixed turn into a baking dish, set this in a pan of hot water and bake in a moderate oven until the custard is firm in the center.

Little Maple Custards. Make a plain cup custard mixture, adding pinch of salt and sweetening with a very little maple sugar. Put a small quantity of maple sugar or syrup over the fire and boil until it is reduced to crack degree when tried in cold water. Stir while boiling when tried in cold water. Stir while boiling to prevent burning. Pour a little into the bottom of small custard cups and let it harden; then pour in the custard mixture. Place the cups in a shallow pan with water and set in a moderately hot oven and cook until the custard is set in the middle. When done take out and turn out the custards while hot so that the maple syrup will run down over them, forming a sauce.

Serve at once Maple Hard Sauce.

will run down over them, forming a sauce.

Crush and roll as fine as possible a cup of maple sugar, then beat it up with a cup of butter until creamy and light. Then add the white of an egg and beat again until foamy. Add a tiny pinch of salt, a teaspoonful of vanilla or a little brandy, or a grating of nutmeg. Pile up in a small glass dish and set on ice to harden. This is a delicious sauce to serve with Indian

Maple Bavarian Cream.

Beat the yolks of four eggs until very light, then add slowly, while beating constantly, a cup of thick, hot maple syrup. Turn the mixture into a double boiler and stir and cook until it is thick enough to coat the blade of a silver knife. Have a quarter of a box of gelatine softened in cold water, dissolve it over boiling water and stir into the custard; when thoroughly dissolved turn out into a basin, set over cracked ice or very cold water and stir oc-casionally until it begins to congeal, then fold in lightly three cups of cream whip-ped to a stiff froth. Turn into a fancy mold and set in a very cold place to

Maple Parfait.

Beat the yolks of two eggs very light, dd a cup of hot maple syrup, stirring constantly. Turn into a double boiler and stir and cook until the mixture thickens; let cool, then fold in a cup of whipped cream, turn into a mold, cover closely, pack in cracked ice and coarse salt and freeze.

Maple Sugar Cake.

Beat a cup of fine granulated sugar to a cream with two ounces of butter, add the eaten yolks of two eggs, and then the beaten white of one. Sift two teaspoonfuls of baking powder with two scant cups of sifted flour. Add to the other materials alternating with half a cup of milk. Bake in two layers and put together with the

Boil a cup of maple syrup until it will spin a thread and then pour gradually into the beaten whites of two eggs, continue to beat until thick enough to spread.

Maple Sugar Cookies. Shave and roll enough maple sugar to make three cupfuls; cream with a cup of butter; add a cup of sour cream or milk and two beaten eggs. Mix a teaspoonful of baking soda with a cup of flour; add to the mixture with enough more flour to make a dough that will roll out castly. Keep and rolling. Bake in a quick oven.

Take quarter of a pound of fat of salt pork and chop very fine. Add one and onehalf cups of sugar, a cup of New Orleans molasses, a cup of strong hot coffee, half a pound of seeded raisins, a tablespoonful of ground cinnamon and a teaspoonful of ground cloves, a teaspoonful of ginger and a teaspoonful of baking soda with enough flour to make a batter stiff as cup cake,

Custard Pie.

Beat together the yolks of four eggs and four tablespoonfuls of sugar until light and creamy. Then stir in gradually one quart of milk; flavor with vanilla; whip the egg whites to a stiff froth and mix in well and pour into open crusts of good ple paste. Grate a little nutmeg on the top and bake in a moderately hot oven until the custard is firm in center. Do not bake too long or the egg will harden and the custard sep-

WEDNESDAY. BREAKFAST.

Prunes. Broiled Ham. Creamed Potatoes. Hot Biscuits. LUNCH. Lambed Croquettes with Green Peas. Buttered Toast. Layer Cake.

DINNER. Vegetable Soup.
Boiled Turkey, Oyster Sauce. Boiled Rice.
Sweet Potatoes a la Kentucky.
Celery Mayonnaise. Chocolate Pudding.
Wafers. Cheese. Coffee.

> THURSDAY. Grape Fruit.

Mushroom Omelet White Hashed Potatoes. Sally Lunn.

LUNCH. Baked Bean Rarebit. Celery. Coffee Cake.

nervously alert, and he had developed a suspicious temper which was very irritat-ing to his friends. It was not so much said anything offensive as that he it. He became aggressive to his most cordial sympathizers, and seemed con-tinually doubtful of the integrity of their

A trick of talking to himself capped the sum of his delinquencies. He formed the habit of wandering about at night in the botanical garden that surrounds the hosbotanical garden that surrounds the hospital, and the younger students would watch him from the dispensary windows, and even hide in the shrubbery, and listen curiously, as he passed, to his low, eager utterances. It did them little good, for he was usually speaking some strange jargon which they unanimously dubbed as "rot," but which, nevertheless, added just a little awe to their curiosity. Latar, a bheestee, a hillsman from the border, overheard the doctor and declared that he had recognized the strange mutterings as a Sanskrit nized the strange mutterings as a Sanskrit dialect called Parbatiya. This absurd statement was absolutely discredited by all save Abdulla Millik, and while it cor-

making up in intenseness what is lacked in

ner crouched forward and down, his curios

first he was sure it was a thief who first he was sure it was a thief who had gotten in by a side door to which the Sahib alone was supposed to have the key, and which led by a narrow way through the garden and out into the lane which skirted the hospital. So sure was the hamal, that he loosed the chain quietly from the dog's collar and had his hand on the cheeks to lift them and let the quivering animal through when something in the strange through, when something in the strang-visitor's attitude arrested him and struck is cold fear to his heart. His arm closed tight round the dog's neck again, and he pulled the big body close in to his own brown chest to dull the sudden jumping of his heart. That was no bhudmash choor! He took in at refined dress and the strange but gracefu movements, as the man flung out his arms forbiddingly and stepped a little to one side. And he listened, fascinated, to the low voice that broke out reproachfully as though it were addressing some nearby person; and gradually, as he listened, there came a certain awesome familiarity with the voice, which chilled the hamal with added

terror. Still the stranger's back was turned, and

their commitment to the government asylum, the amendment allowing physicians a witness fee of \$5 per day. As originally introduced the bill makes no provision for this fee, and this will be remedied by the has been by heliograph from Porto Rico to the properties of an amendment, which is Vieques and thence to Culebra. The Gerincorporation of an amendment, which is nan system has been installed. That from and after the passage of this COMMENDS HARBORMASTER, act physicians shall be paid a per diem compensation of \$5 by the District of Columbia for testifying before a jury as to the mental condition of any alleged lunatic whose mental condition is being inquired into by such jury on the petition of the Commissioners of the District of Columbia. Commissioner Macfarland Praises

ceiving reports three times a day from Harbormaster Sutton relative to the progress made in breaking up the ice on the Potomac river, and clearing the channel for steamer traffic. The harbormaster's reports indicate that the work is progressing satisfactorily

and that there will be nothing to fear from an ice gorge at this point.

Hew York, N.Y.

Dispels colds and

headaches when

bilious or con-

For men, women

Acts best on

the kidneys

and liver,

stomach and

bowels;

Always buy the genuine - Manufactured by the

ALIFORNIA LIGSYRUP (?

San Francisco, Cal.

The genuine Syrup of Figs is for sale by all first-class druggists. The full name of the company—California Fig Syrup Co.—is always printed on the front of every package. Price Fifty Cents per bottle.

tion counsel and the corporation counsel

shall in all cases certify that such physicians, who are entitled to said compensation, have complied with the provisions of this paragraph. And there is hereby appropriated out of any moneys in the treas-

ury not otherwise appropriated (of which one-half shall be chargeable against the United States and one-half against the District of Columbia), the sum of \$5,000 to pay physicians until the expiration of the

fiscal year ending June 30, 1905, who perform duties under the provisions of this act. Provided, further, that no physician drawing a salary from the United States or District of Columbia shall be entitled to

receive such witness fee in any case.

The committee on the poison bill, which was originally introduced in Congress at the suggestion of the society, was instructed

to secure an early hearing before the Dis-trict Commissioners. The chair appointed a committee to examine into the merits of

the District civil service bill, the committee

and children;

stipated;

Sutton has looked after the breaking of the

committees last year Commissioner Mac-farland spoke in high terms of praise of Mr. Sutton's efficient services as harbor-master. His duties, he said, were exacting

master. His duties, he said, were exacting and various, and at all times the harbormaster had been found to be absolutely honest, faithful and efficient,
"I still retain that former good opinion of Commodore Sutton," said Mr. Macfarland today. "He not only performs his duties well and faithfully, but he is likewise economical in the expenditure of the public funds appropriated for the use of his department."

Two applicants were elected to member ship in the society last night. The secre-tury, Mr. Emmons, also made a report that there are now about twenty applications for membership before the committee which have not been reported on.

RUPOFN

To sweeten,

To cleanse the

and Gently;

To refresh,

system,

Effectually

There is only

one Genuine

Syrup of Figs;

to get its bene-

ficial effects

Louisville, Ky.

Tea. DINNER.

Turkey and Rice Soup.
Turkey and Oyster Pie. Mashed Potatoes

Creamed Onions.
Lettuce Salad, French Dressing.

Wafers. Black Coffee.

FRIDAY. BREAKFAST.

liced Oranges.

LUNCH.

Codfish Puffs Potato Balls in Cream Sauce.

DINNER.

Tomato Sour

Coffee.

SATURDAY

Baked Apples.

Shredded Ham with Currant Jelly Sauce.

Lyonnaise Potatoes.

LUNCH.

DINNER.

Chocolate.

Cold Slaw, Boiled Dressing

Cream of Lima Bean Soup.

FEES AS WITNESSES.

Amendment Proposed to Bill for De-

tention of Insane Persons.

At a meeting of the Medico-Legal Society

held last night, the presiding officer, Dr

Robert Reyburn, appointed a committee to

amendment to Senate bill No. 2880, providing

for the detention of insane persons and

Apple and Nut Salad Mayonnaise.

Cereal

Cream Biscuit.

Delicate Cake

Creamed Spinach.

Sour Cream Muffins.

Broiled Steak.

as follows:

New England Corn Cake.

Pumpkin Pie.

Cream.

Coffee.

MESSAGES FROM CULEBRA.

A Wireless Telegraph Station Put Up at San Juan.

Special Correspondence of The Evening Star. SAN JUAN, Porto Rico, January 19, 1904. One of the first steps toward the estab lishment of a greater naval station at San Juan has been accomplished, and has already led to excellent results. By rapid work wireless telegraph stations have been established at San Juan and at Culebra Island, sixty miles east of the capital. Thus far only the receiving apparatus has been installed here, but it is working finely. The first message received was from the Minneapolis when she was several miles out at sea. The poles are of Michigan pine and endeavor to secure the incorporation of an are eighty-five feet high. They are erected on a knoll about twenty-five feet above sea level, on the new naval reservation. This connection will be especially valuable during naval maneuvers at Culebra, as many of the warships are equipped with wireless apparatus, and as the only method of telegraphic communication heretofore

Work in Clearing Channel.

Commissioner Macfarland has been re-

Mr. Macfarland states that Commodore

ice in the river in a highly efficient and satisfactory manner, and displayed splendid judgment with regard to the proper time to begin the work. In the hearing before the congressional

to render a report thereon at the February | department.

CITIZENS' MEETING.

Association Considers Matters of Importance to Eckington Section.

The monthly meeting of the North Capitol and Eckington Citizens' Association was held last evening in St. Martin's Hall, corner of North Capitol and T streets. Mr. William G. Henderson called the meeting to order and Mr. A. O. Tingley kept a minute of the proceedings.

Mr. M. A. Lease, chairman of the committee on city limits, reported that the Pennsylvania Cab Company agreed to certain reductions in the fare formerly charged for cab service north of Florida avenue. The company, he said, agreed to reduce the fare from 50 to 25 cents for the first half mile outside the city and to 10 cents for each additional half mile.

A resolution favoring an amendment to the law to require gas companies to furnish gas of 25-candle power instead of 22-candle power, as at present, was referred to the ommittee on streets, sidewalks and lights. There was considerable discussion as to the advisability of the paving of Rhode Island avenue between North Capitol and 1st street before it is paved west of 1st street, as the former square is built up with handsome houses. After a general discussion concerning street improvement no action was taken.

Messrs. Thomas Walsh and Edward Saxton were elected members of the associa-

Sergeant Morgan's Sentence.

Sergt. Gordon W. Morgan, Hospital

Corps, having been tried by a general court-martial convened at Washington barracks and found guilty of drunkenness on duty and also of larceny, has been sentenced to be dishonorably discharged the service of the United States and to forfeit \$20 of his pay now due or to become due.

as he fell backward, and the dog's teeth

met in a dozen folds instead of in his

The sentence has been approved and will be duly executed.

master's throat; still it was a mighty difficult position. Stubbs was tearing sav-agely, and the same cloth that protected the man's throat also hampered his arms. But before the dog could get a fair grip there came a scuffling on the veranda; the cheeks came crashing down with a grinding tear, and a huge. ape-like figure sprang across the floor, gripped the dog's throat in two great hairy hands and wrenched him away, struggling and growling; then, swinging him high, was just about to dash him down on the stone floor of the veranda activide when the man who had been saved outside when the man who had been saved called imperiously, "Stop!" The intruder paused and turned his gaze

questioningly upon the doctor, as if surprised at the command
"Ah—it is thou, Ben Alif! Well, don't
stand there like a fool. Put the dog down." "Aye-with his brains to the stones, the son of Sheitan!"

"Not if thou hast respect for thine own few poor ones, my friend." "Bahadur-thy word is law."

"Well, take him outside and tie him up, and see thou to it that not a hair of his head is harmed. Then return here—I would speak with thee."
Ben Alif took the half-strangled dog out

among the shrubbery and whistled. A man slipped up to him directly and an instant later another. "Well," the dwarf questioned, "where is the carrion?"

"Nay, we know not; we came by the great gate, and the man ran by the way of the lane, and when we followed, Selim and Sher Ali were close upon him; so we came back to wait by thee.'

came back to wait by thee."

"Well, take this whelp of Sheitan; and mind thee, Rhamin, thou silly fool, the dog has teeth. Here, take thy puggaree and the his head up. No, not that way, fool! Hast thou never bitted a horse? In his mouth—tight. Yes, that's it; now round his throat—so. Now, devil! Now, swine dog! Bite! Bite! Bite if thou canst—thou cast of a hell hound! How dost thou like the taste of Rhamin's head-cloth, eh? If thou canst stand that, thou must be strong, indeed!

"Now, take him round to Escotality stars."

"Now, take him round to Escofalli's sta-ble and tie him tight. And if he gets away or any mischance befalls him, thou hadst better get drunk quickly, for it will be thy last chance. Hurry, now!"



pend on it he's in a bad way. Abdulla's gain anyhow; and he was about to start spine and a curling lip.

The hamal recovered himself quickly and followed Meredith to his rooms, where Stubbs-ensconsed himself under the lounge

and met all attempts at civility with low, minous growls.

But Abdulla's bad time had commenced! Beebe Jan street, was shock number one. However, the drunk came opportunity of the small hours of the following morning. It lasted well through that followed—for arrack is cheap—and by the next day he resigned to his Sahib's fate. He evan dequiet arrangements, in case of the doctor's demise, for the addition, the whole country and quiet arrangements, in case of the doctor's demise, for the addition, the whole country and him by days. The dog was easily worth 300 rupees, and he had just concluded a bargain with a man in Nagdavee street—who was going to Jodhpur the following week—for 18 ru
The stated well through the inquiry that followed—for arrack is cheap—and some thing that the strength of the hamal that his master days done. Brother, why dost thou hon, no! It's useless to ask! I will not go no, no! It's useless to ask! I will not go no, no! It's useless to ask! I will not go no, no! It's useless to ask! I will not go no, no! It's useless to ask! I will not go no. It's useless to ask! I will not go no. It's useless to ask! I will not go no.! It's useless to

and Abdulla remembered that while many and Abdulla remembered that while many sang the praises of the coming man vocif-erously others equally credible whispered of how he was to bring a legion of devils to tear out the hearts of his foes; that he would wander in the night—stormy, wet nights preferred—laying spells on man and beast; and that those who were unfortunate enough to meet him would see only the "mark" burning like a living ring of fire against the blackness of the night! Such and a hundred other feverish marvels, spread by those interested, haunted the hamal later, until he began to believe, as his friend Stubbs certainly did, that the Docfriend Stubbs certainly did, that the Doctor Sahib was an avatar of Sheitan himself. He would have left the hospital but for his fear of the methods of the man who lived in Beebe Jan street, who had sworn to cut of his, Abdulla's, ears if he lost touch with the doctor-man or failed to report his doings faithfully from week to week; so he cursed his own particular pet devil a dozen times a day for leading him betwixt two such evils—and held on to his job.

Now Abdulla's state was not altogether

and held on to his job.

Now Abdulla's state was not altogether unjustified by the Doctor Sahib's manner since his accident, and others besides the wretched hamal had noticed it; some even shook their heads regretfully and said it was a "d—d shame," clearly imputing certain little eccentricities to his late accelerations and the footbase of the same of

cident and cheerfully suggesting the fact that he was a hopeless case.

These peculiarities were noticed mostly by the students and apothecaries, and among the more marked was his apparent forgetfulness of the most commonplace details of hospital work. He approached ecary was removing the thermometer from a patient's armpit. The man courteously anded the slender glass tube to the doc for his inspection instead of marking temperature himself, and, as the

statement was absolutely discredited by all save Abdulla Millik, and while it corroborated his prejudices, it certainly did not add to his comfort.

Now Abdulla, while a hospital hamal, acted, be it understood, as khansamah and general factotum to the doctor—kept his rooms in order, served his meals and looked to his comfort generally. This necessitated his possession of a key to the rooms, and a consequent responsibility for the contents.

One night when returning from ward duty he heard Stubbs whining in the veranda outside of Meredith's windows, to where the dog had been relegated after all attempts at friendship had been viciously refused. Abdulla had conceived a great sympathy for the dog of late, so he went around and squatted by him in the shadows. The two comforted each other, and by and by the man, at least, fell asleep. The two comforted each other, and by and by the man, at least, fell asleep.

He was waked some time later by the restless movements of the dog, who was shivering and alternately growling and whining. Abdulla came to himself slowly, and drowsily tried to hush the dog while but half awake. He became gradually conscious, however, of a light shining into the dark corner where he lay, and held himself motionless till his wits came back. Then he stiffened into an attitude of rigid attention with his bare brown arms straining

Slowly and cautiously the man in the cor-

ity overcoming his fear. The dog crouched, too, and both lay with their eyes glued to the open space beneath the cheeks, shivering together in common sympathy.

There was a man in the room—a native—standing with his back to the windows so that Abdulla could not see his face. At

Commissioners of the District of Columbia. Provided, however, that no physician shall be entitled to this compensation unless he shall have had made examination of said alleged lunatic between the time of the filing of the petition by the said Commissioners and the date of hearing, of which hearing he shall be notified by the corpora-

still came those quick, nervous and sometimes broken sentences—generally reproachful exclamations, but again, impatient questions, for an answer to which he would seem to wait with head and body bent forward, and then speak quickly as though he had received it.
Once he cried out quite petulantly:

me no more! Go! I am weary of thy complainings; and most of these 'mistakes' come from thy foolish interference at in pportune times. Get hence, I tell theeand sleep till my work is done.

He flung out his arms again with a con-clusive gesture and stepped toward the table, while the hamal's staring eyes searched every corner of the room for the one to whom he had been speaking. But save for the stranger, the place was empty. He moistened his dry lips fearfully, with his eyes intently fixed to the strange figure within. Twice the man had almost turned, but his turban was so large and drooped so much that Abdulla had not caught the smallest glimpse of his profile, yet there was an awful certainty in his heart that he would surely know it when he did see it. As the man moved over to the table the dog strained forward fiercely, and the mal could feel his hard, muscular body twitching in his arms, but he knew the dog was too well bred to make any sound at such a time. And the thought came to him then, Why should he hold the dog back? Was it not his duty—and Stubbs' to guard that room? Was not he, Abdulla, personally responsible for its contents? Yet—here was a stranger, a bhudmash probably—yes, certainly a bhudmash, for all his fine clothes and manners—in the Sahib's rooms at 3 o'clock in the morning! And the rooms at 3 o'clock in the morning! And the dog—well, the dog was a Rodney, and didn't make mistakes! And then his thoughts wandered away to Beebe Jan street, even while his eyes were kept riveted on the stranger. What was his duty to the man who lived there? What would he expect him to do in such an emergency as this? He gave a shiver, and the chain that he had slipped from the dog's collar fell out of his dhotee onto the stone floor with a clatter. The man in the room started, turned his face to the window, and Abdulla looked up from his hiding place straight into—Sahib Meredith's eyes.